

Workshop Booking Form

(Please read conditions before booking)

Date/Title	No. Places	Cost
Total Cost		

Remember to include payment: we cannot hold places without payment.

Name:

Address:

Email:

Tel:

Any specific requirements:

I enclose a cheque for £

Payable to Food & Company (Cumbria) Ltd

We are unable to process credit cards.

Please return the booking form to:
 Food & Company,
 Matthew Rudding,
 Hesket Newmarket, Wigton,
 Cumbria, CA7 8LD

Food & Company (Cumbria) Limited
 Co. Reg. No. 06083589



About the Tutors

Margaret Brough and Joan Gate are the sisters behind Food & Company, who have worked together for many years and catered for a wide variety of events throughout Cumbria. Join them for another season of workshops at Mirehouse sharing the delights of home cooking.

Fyne Fish of Station St, Cockermouth is owned & run by husband & wife team **John & Sharon Heron**. Winner of Cumbria Life "Best specialist food retailer", food & drinks awards 2018. They offer a huge range of fresh fish, a seafood deli & sushi takeaway.

Gillian Potts is an expert cake decorator and superb baker of traditional fare, she competes and judges at many local shows and has won many awards.

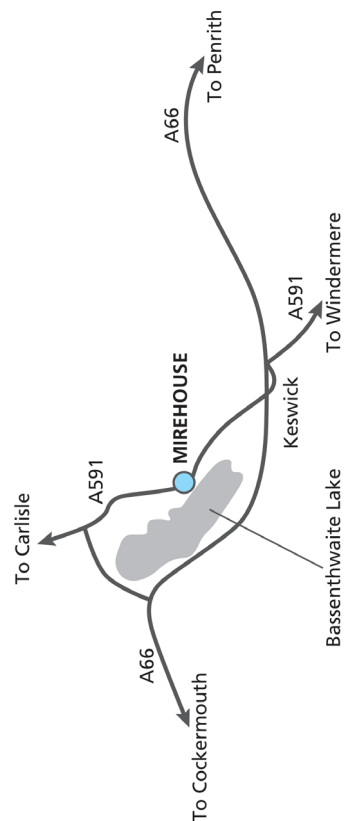
Nick Shill and his wife **Wendy** run a superb deli and wine shop in Cockermouth. They present many fabulous wine tastings and are passionate about great food and wine.

John Bryson trained in Switzerland in the 1960s and was involved in the family business for 35yrs. Established in 1947, **Brysons of Keswick** is one of the finest small bakeries in the county.

Jah Powell specialises and teaches Eastern cookery and travels to her homeland frequently to collect authentic recipes.

Ivan Day has an international reputation for his research of British and European Culinary history. As well as a scholar, broadcaster and writer, he is a gifted professional cook and confectioner.

Map



Turn into Mirehouse Grounds (postcode CA12 4QE) and parking is near the Garden Hall.



Food Demonstrations and Workshops followed by lunch with friends.

In the Garden Hall, Mirehouse, Keswick. Between the mountains and lake in the gardens of an historic house.

Booking Conditions

1. Please include payment in full with your booking form. We cannot hold places without payment.
2. We reserve the right to cancel or change workshops and the identity of the course tutor. If a workshop is cancelled the fees will be refunded.
3. We will acknowledge your booking in writing or by email.
4. If you are not able to attend the course you have booked then refunds are not available. If you give us enough notice we will do our best to fill the space from our waiting list: otherwise send a friend in your place.
5. Food & Company reserve the right to cancel any programmed course due to insufficient interest.

Food & Company

Tel: 016974 78634
 email: info@foodandcompany.co.uk
www.foodandcompany.co.uk
 / FoodCompanyCumbria

2019 Programme



The Day

All our courses are held at Mirehouse, Keswick, Cumbria CA12 4QE.

A typical day will start with morning coffee and homemade biscuits served from 10:30am, followed by the cookery demonstration beginning at 11:00am. We provide a specially compiled recipe sheet and plenty of opportunity to taste the dishes of the day. Afterwards you can relax in the beautiful surroundings with an aperitif and a buffet lunch. Throughout the day we aim to use the best locally produced ingredients available. There is also an opportunity to purchase kitchenalia and other quality gifts.

Please note, some courses may have a different format and times.



Please visit our website for content, relevant information and updates regarding each individual course and for online bookings.

www.foodandcompany.co.uk

COOK NOW, EAT LATER! £45

Recipes for busy people to prepare ahead of time, then heat & eat later!

- Fri 26th April 2019
- Wed 1st May 2019 **UPDATED COURSE**

A FEAST OF FISH WITH FYNE FISH OF COCKERMOUTH £45

Sharon is back with another net of fresh fish for us to cook & serve.

- Wed 15th May 2019

SUMMER WINES WITH SUMMER DISHES £60

Nick Shill will present an informal tasting of delicious wines to enjoy with a Summer tapas-style lunch. Arrive 12 noon.

- Sun 19th May 2019

Designated driver advisable

THE GREAT BRITISH TEA PARTY £35

Join us at this unique Tea Party with a glass of fizz & afternoon tea. Home-baking competitions, also tips & secrets from an expert home baker & judge Gillian Potts. 1pm – 4pm.

- Wed 26th June 2019

VEGETABLES GALORE & HISTORIC HOUSE £45

Tasty vegetarian dishes, salads & much more, using seasonal vegetables. After lunch enjoy the opportunity to visit the historic Mirehouse.

- Wed 10th July 2019 **UPDATED COURSE**

LADIES WHO LUNCH WITH SHILL'S OF COCKERMOUTH £60

A tutored wine tasting of "New Trend" wines followed by a two-course vegetarian lunch.

- Fri 19th July 2019

Designated driver advisable

HOT & SPICY! £45

Recipes which bring a little heat to the table.

- Thurs 19th Sept 2019
- Fri 20th Sept 2019

CONTINENTAL CONFECTIONARY From a city on the Rhine in Switzerland £45

Bob Winterlood & John Bryson demonstrate wonderful torten, patisserie & truffles.

- Fri 27th Sept 2019

EASTERN FLAVOURS WITH JAH POWELL £45

Delicious canapes & small bites for casual entertaining.

- Fri 11th Oct 2019

HISTORIC ICE CREAMS & JELLIES WITH IVAN DAY £45

Join historian Ivan Day on a remarkable day of recreating spectacular historical jellies and ice creams.

- Fri 25th Oct 2019

CHRISTMAS WINES WITH SMALL PLATES £60

Nick & Wendy Shill have chosen another super six Christmas wines to enjoy with a Festive tapas-style lunch.

Arrive 12 noon.

- Sun 3rd Nov 2019

Designated driver advisable

A MAGICAL CHRISTMAS AFTERNOON TEA PARTY £40

We have a new demonstration of seasonal flowers & festive recipes, plus a fabulous afternoon tea.

Arrive 12 noon for welcome drinks.

- Thurs 14th Nov 2019
- Fri 15th Nov 2019
- Wed 20th Nov 2019
- Fri 22nd Nov 2019
- Fri 29th Nov 2019

CHRISTMAS GARLANDS IN THE GARDEN HALL £80

Relax & enjoy a demonstration of floral designs for Christmas & then 'Hands On' to create a beautiful door garland to take home. Glass of fizz & lunch included. 10.00am – 2.30pm.

- Wed 4th Dec 2019

Coming up in Spring 2020

- The Great British Tea Party
- Taste of Cumbria
- Summer Wines and Lunch

Gift Vouchers £45

An ideal gift for someone special, treat them to a Food & Company day. They can be bought online or simply call 016974 78634.

Private Days

Minimum of twenty friends

Food & Company are delighted to welcome friends or colleagues for a bespoke day in the Garden Hall. Choose a specially themed demonstration on your preferred day for a wonderful pamper day which includes morning coffee with homemade biscuits, aperitif and buffet lunch.

Corporate Events

An ideal location and venue to hold an event.

For more details, please contact us via our website or call 016974 78634.

